

MENUS

MEETINGS & PRIVATE DINING



BREAKFAST

- Fruit Salad (vg)
- Selection of mini-Danish Pastries (v)
- Bacon Rolls*
- Sausage Rolls*
- Egg Rolls (v)*
- Mini Plum Compote, Greek yoghurt (v)*
- Organic pressed coffee
- Selection of loose leaf teas

*Vegan alternatives available

£20 pp

REFRESHMENTS

Organic pressed coffee	Organic pressed coffee	Organic pressed coffee
Selection of loose leaf teas	Selection of loose leaf teas	Selection of loose leaf teas
£5 pp	Selection of biscuits	Selection of biscuits (v)
	Mini-Danish pastry selection	Mini-Danish pastry selection (v)
	£12 pp	Fruit salad (vg)
		£15 pp

*Vegan alternative available. Subject to availability, our restaurant RAILS can accommodate small groups up to 20 guests. Pre-order required. Menu available on request.
Please always inform of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Discretionary service charge of 12.5% will be added to your bill.





HALF DAY DELEGATE PACKAGE

For groups of 10 people or more

Includes:

Room hire

1 Coffee break

Light buffet lunch in the room

Filtered still water

Stationery

75"TV screen including video
conferencing unit

Whiteboard and WIFI

From £60 pp

DDP supplements:

Unrooted Ginger & Chilli Shot

Or

Unrooted Turmeric & Ginger Shot

£3.50 pp

COFFEE BREAK

Organic press coffee

Selection of loose leaf teas

Fruit juices

Selection of biscuits (v)

Selection of mini-Danish pastry selection (v)

LIGHT BUFFET LUNCH

A choice of 4 sandwiches with fries and salad
to choose from:

Cheese Sandwich (v)

Cured Ham Sandwich

Ham & Cheese Sandwich

Cucumber & Cream Cheese Sandwich (v)

Smoked Salmon & Dill Sandwich

Egg & Cress Roll (v)

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DAY DELEGATE PACKAGE

For groups of 10 people or more

Included:

- Room hire
- 3 Coffee breaks
- Buffet lunch in the room
- Filtered still water
- Stationery
- 75"TV screen including video conferencing unit
- Whiteboard and WIFI

From £95 pp

DDP supplements:

- Unrooted Ginger & Chilli Shot
 - Or
 - Unrooted Turmeric & Ginger Shot
- £3.50 pp

ARRIVAL BREAK

- Selection of mini-pastries (v)
- Plum Crunch Pot (v)
- Fresh fruit bowl (vg)
- Crushed Avocado on Rye (vg)

LUNCH BUFFET MENU

- Caesar Salad
- Grilled Seasonal Vegetables, kale pesto (vg)
- Beer-Battered Cod, tartare sauce
- Marinated Chicken Thighs, barbecue sauce
- Mushroom & Cheese Quiche (v)
- French Fries (vg)

AFTERNOON BREAK

- Mini-Lemon Financier (v)
- Chocolate Brownie (v)

All breaks served with organic coffee and teas

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LIGHT LUNCH BUFFET

A CHOICE OF 4 SANDWICHES TO CHOOSE FROM

- Cheese Sandwich (v)
- Cured Ham Sandwich
- Ham & Cheese Sandwich
- Cucumber & Cream Cheese Sandwich (v)
- Smoked Salmon & Dill Sandwich
- Egg & Cress Roll (v)

Served with fries

- Selection of Biscuits (v)
- Fruit Juices
- Selection of Loose Leaf Tea
- Organic Press Coffee

£30 per person

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For smaller groups extra costs may apply.

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CANAPES & NIBBLES

SAVOURY CANAPES - COLD

- Mushroom Tartlet (v)
- Beetroot & Goat Cheese Croustade (v)
- Rye Crackers, Crushed Avocado and Pickled Onion (vg)
- Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg)(gf)
- Smoked Salmon Blinis, crème fraiche & dill
- Tuna Tartare, prawn crackers, ponzu gel (gf)
- Poached Chicken Waldorf Tartlet
- Beef Tartare, cured egg yolk

SAVOURY CANAPES - HOT

- Truffle Polenta, homemade ketchup (vg) (gf)
- Beetroot Falafel, soya mint yoghurt (vg)
- Butternut Squash Tart (v)
- Arancini, aioli (v)
- Prawn Tempura, sweet chilli sauce
- Mini Fish Cake, tartare sauce
- Buttermilk Chicken Bite, barbecue sauce
- Tartufata Croquet Monsieur
- Steak & Chips, béarnaise sauce (gf)
- Mini Beef Burger

SWEET CANAPES

- Mini Cheese Cake, plum jam (vg)(gf)
- Apple Crumble Tartlet (v)
- Fig Tartlet (v)
- Macaroon (v)(gf)
- Chocolate Brownie, cream & raspberry (v)

4 pieces at £22 per person*
6 pieces at £27 per person*
8 pieces at £32 per person*

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NIBBLES & BITES

Marinated Olives (vg) | 4.50

Maple and Truffle Nuts (vg) | 4.50

Thai Chilli Crackers (vg) | 4.50

Crispy Sichuan Squid, lime & coriander mayonnaise | 9

Crispy Polenta, blue cheese and truffle dip (v) | 8.50

Crab & Avocado on toast | 14

Sticky Fried Chicken, chilli sauce | 11

Beal's Farm Cured Meat | 19
cornichons, sourdough toast

Selection of Seasonal Cheeses (v) | 15
quince jelly, seeded crackers

Cured Meat and Seasonal Cheese Selection | 25

Mediterranean Platter (vg) | 15
aubergine, beetroot, hummus, olive

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SEATED A LA CARTE

STARTERS

Heirloom Tomato Salad, basil, lovage oil (vg, gf)

Vitello Tonnato (gf)

Salmon Terrine, mint yogurt, caperberries, sourdough toast

Summer Salad, asparagus, pea, broad bean, radish, snow peas, citrus vinaigrette (vg, gf)

MAINS

Pea and Shallot Ravioli, lemon and thyme butter (v)

Chicken Cordon Bleu, ham, cheese, Dijon mustard cream

Pan Fried Stonebass, giant cous cous, preserved lemon

Pan-fried Duck à l'Orange, demi-glace (gf)

Served with a selection of seasonal sides to share

DESSERTS

Dark Chocolate Mousse, chocolate tuille (v, gf)

Vanilla Crème Brûlée, chocolate madeleine (v)

Coconut and Mango Chia Parfait (vg,gf)

Selection of Seasonal Cheeses, quince jelly and crackers

Petit fours with tea or coffee

2 courses £45 | 3 courses £55

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